

EVENING SET MENU

2 courses £25 3 courses £30

House Gin Martini £12
Fords gin, Dolin Dry, preserved lemon

House Vodka Martini £12
Finlandia vodka, Dolin Dry, pepper brine

Sour Cherry Americano £11
Sacred vermouth & bitter, cherry soda

Shirley T £5
Sparkling ginger & lemongrass, pomegranate

STARTERS

Potted beef & bacon
*Yorkshires puddings
& onion gravy*

Smoked mackerel salad
*new potatoes, watercress,
horseradish*

Hawksmoor Caesar
Cantabrian anchovies

MAINS

Royale with cheese
american cheese, dill pickle, spiked mayo

35-day dry-aged rump
steakhouse salad (sirloin +£5 / fillet +£10)

Roast hake
vinegar peppers, fresh basil

Ash-baked beetroots
pickled fennel, horseradish crème fraîche

Charcoal chicken Ana Mari
roasted garlic, olive oil, lemon

Choose one side with your main

Beef dripping chips • Baked sweet potato
English lettuce salad
Bitter leaf & Devon Blue salad

Sauces – £4 each

Bearnaise • Bone marrow gravy
Peppercorn • Cornish Blue hollandaise
Anchovy hollandaise

DESSERTS

Sticky toffee sundae
clotted cream ice cream

Rhubarb and Custard
pavlova
rhubarb granita, custard cream

Peanut butter shortbread
*Original Beans chocolate,
salted caramel ice cream*

Please scan for allergen
& dietary information.



built with
served

We cannot guarantee the absence of traces of nuts or other allergens, cheese may be unpasteurised. Please advise a member of staff if you have any particular dietary requirements.

THE HAWKSMOOR EIGHT



Fig.1 Rib-eye



Fig.2 Sirloin



Fig.3 Porterhouse
T-Bone



Fig.7 Prime Rib

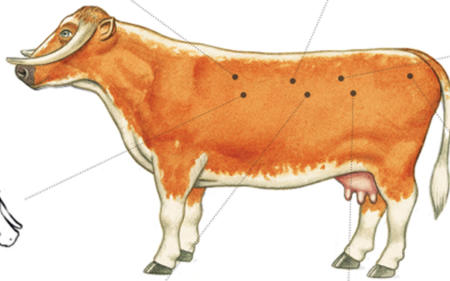


Fig.6 Fillet



Fig.5 Chateaubriand

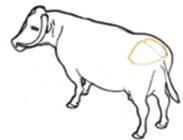


Fig.4 D-Rump